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[Air Fryer Cranberry Scones Recipe – A Quick, Delicious & Family-Favourite Treat](#)

If you love quick breakfasts that taste like a warm bakery treat, these Air Fryer Cranberry Scones will make your mornings brighter. My kids absolutely adore their soft texture and lightly sweet flavour — and personally, the fresh cranberries add the perfect tangy pop. It's a simple recipe, ready in under 30 minutes, and ideal for busy families or weekend brunch lovers.

[▢ Preparation Time \(Air Fryer Cranberry Scones \)](#)

- Prep Time: 20 minutes
- Cook Time: 10 minutes
- Total Time: 30 minutes

[▢ Ingredients \(Air Fryer Cranberry Scones \)](#)

- 2 cups all-purpose flour
- 1/4 cup brown sugar
- 1 tbsp baking powder
- 1/4 tsp ground nutmeg
- 1/4 tsp salt
- 1/4 cup chilled, diced butter
- 1 cup fresh cranberries
- 1/3 cup granulated sugar
- 1 tbsp orange zest
- 3/4 cup half and half
- 1 large egg



Air Fryer Cranberry Scones

☐☐ Instructions

1. In a large bowl, whisk together flour, brown sugar, baking powder, nutmeg, and salt.
2. Add the chilled butter, half and half, and egg. Mix gently until a soft dough begins to form.
3. Fold in cranberries, granulated sugar, and orange zest.
4. Transfer the dough to a floured surface and knead lightly until smooth and stretchy.
5. Shape the dough into a 6-inch circle and cut into wedges to form scones.
6. Place the scones into your air fryer basket.
7. Air fry at 365°F (185°C) for 10 minutes, checking halfway as cooking time may vary.
8. Once golden and cooked through, serve warm and enjoy!

□ Nutrition (Per Serving)

- Calories: 269
- Fat: 9g
- Carbs: 42g
- Fiber: 2g
- Sugar: 16g
- Protein: 5g

Includes small amounts of Vitamin A, C, Calcium, and Iron.

□ Why You'll Love This Recipe

- ✓ Ready in just 30 minutes
- ✓ Perfect for breakfast, brunch, or tea time
- ✓ Crispy outside & soft inside
- ✓ Kid-approved & family-friendly
- ✓ Beautiful cranberry-orange flavour

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